

## AFTERNOON TEA CAKES.

### The Best Ways of Making Delicious Jumbles and Cookies.

#### JUMBLES.

THE making of jumbles is almost a lost art. While there are still women in the country who keep up the traditional methods of the Colonial housewives of making these delicious cakes, there are very few, if any, women in New York City who know anything about making them.

It really is but very little trouble to make these little cakes at home. First of all, there are the jumbles, nice and white and delicate, so delicious with the afternoon tea.

Put a good-sized cup of nice butter in a large earthen bowl; add two of the same cupsfuls of granulated sugar, and beat the butter and sugar with a large silver fork or spoon until they are like a thick cream. Add four fresh eggs, and beat three ingredients together to a foam; add a little grated nutmeg or grated lemon peel, stirring it well with the mixture; then add a cupful of sweet milk, blending it well with the other ingredients. Next stir in six cupsful of sifted flour, in which three heaping teaspoonfuls of baking powder have been mixed. This will form a light dough, which must be put in the middle of a well-floured moulding board.

Take two large baking pans and dust some flour inside of them. Now quickly and lightly roll out the dough to a very thin paste, not more than a quarter of an inch thick. Have a ring cutter, which, when it cuts, leaves a hole in the middle of each cake. With a thin, broad cake turner lift each ring separately, laying aside the round piece from the middle.

Now take a soft brush or a feather and lightly dip it in the beaten white of an egg, and varnish the top of each ring with the egg. Sprinkle over this a little fine granulated sugar, place the pan in a rather quick oven, and bake until the cakes are a delicate brown. Jumbles must not be baked brown. Much judgment is required in baking them, as they may in some ovens take ten minutes and in others fifteen.

While your first pan of jumbles is baking, roll out, cut and fill the other pan with them just as you did the first. Then they will be ready to be put in the oven when the first panful is done. Repeat this process until the dough is all used up.

When the jumbles are thoroughly cold, blow the flour off which adheres to the cakes and put them away in a stone crock. This can be done at any time during the day they have been baked.

The entire work of making and baking these jumbles will not take an hour; the materials used will not cost over 55 cents, but you will have fifty times that amount of enjoyment out of them.

Put three-quarters of a pound of butter and a pound of granulated sugar in an earthen bowl. Mix to a cream; add five eggs and beat all together to a foam. Next pour in a half pint of milk and four teaspoonfuls of sherry; stir it well through with the

## Striking Out on New Lines.

HERE are three clever young women who are making names for themselves. Miss Field is making a specialty of interpreting her father's poems. Mrs. Murphy has made a careful study of negro musical folk-lore. Miss Smith has designed the most popular American poster in Paris.

Mary French Field, the eldest child of Eugene Field, made her debut as reader and interpreter of the poet's works, at the house of a neighbor of the family, in the beautiful suburb of Chicago, Buena Park, late in October. Since then Miss Field has appeared many times in Chicago, and has made a most successful tour in the South, where she has been received with that warmth of hospitality and appreciation which makes artists and poets feel that there is their true home, no matter if they were born within the arctic circle.

It was one of the dreams of Eugene Field that his daughter should one day accompany him on his reading

## THREE CLEVER WOMEN.

enough to spoil her. There is nothing of the ordinary "reader" or elocutionist about her. She simply gives her father's poems as near as they possibly can be given in his own inimitable and peculiar manner.

Miss Field's voice, like that of Eugene Field himself, is strong, musical, sympathetic, and of fine "carrying" quality. By her some valuable points in the poet's work are emphasized and preserved. Once, not long before his death, Eugene Field, speaking of his poem, "Our Two Opinions," said that he had been

Miss Curtis Smith.



Mary French Field.

ing tours. He saw in her the latent talent which has blossomed forth so suddenly since his death, under the stimulus of necessity. Mrs. Field is making a heroic struggle to keep for her children their home, "the Sabine Farm," in which her husband so rejoiced during the short time he remained to enjoy it, and her daughter has taken up the burden as chief bread winner, delighting in the task of helping toward the future of the four younger children, whose lives must go on without the presence of the loving father who so brightened all of her childhood and her young girlhood.

Mary French Field is a handsome, vigorous young woman, with natural grace of her own. She has had just enough instruction from the most judicious teacher in the world to guide her and assist her on the stage, and in drawing room readings, but not

## In Folk Song and Poster Work.

experiences of life together—and as he came to the end it was with deep solemnity and a far-away look full of thoughtful gentleness that he pronounced the last words over the dead man:

He hasn't his opinion of me  
And I haven't my opinion of him!

Mrs. Jeanette Robinson-Murphy has brought a new fad to the exclusive circles of New York.

Mrs. Murphy only sings those songs that have been written and sung by the negroes themselves, and in her delineation of their quaint characteristics, their humor and their pathos, she is alone in the field.

Miss Curtis Smith, who has recently been appointed an art director in Philadelphia, is one of the cleverest young poster artists in the Quaker City. She has prepared herself for her art career by years of careful study under the best artists and by travel in various countries.

The poster which brought her fame on both conti-

## BE CAREFUL NOT TO "ROUGH UP."

### Best Way of Taking Ninety-nine Stitches in Time.

MENDING is something that nearly every one has to do a good deal of, often or semi-occasionally, as the case may be. To mend a rent neatly, to be a good darning, is an accomplishment that any woman may be proud of.

Silk dresses, which are so apt to get ugly three-cornered tears where the skirts have caught on something, are best mended with their own ravellings. The stitches do not show as they would if made with spool silk, which is differently twisted from the warp of the fabric. Carefully draw out threads long enough to sew with, draw the tear together, and darn as neatly as possible; then press with a heavy iron, not hot enough to leave an imprint of its shape or turn the color of the silk.

Never use a silk thread for mending woollen garments. It is impossible to get exactly the same shades in silk and woollen materials, and the silk threads are sure to show and call attention to the darn. Cotton is much better for the purpose than silk, and the ravellings of the goods to be mended are superior to both. From the surplus pieces left when the gown was made take one from which you can ravel threads of about ten or twelve inches, no longer, or you will have trouble in pulling them in and out, as they are sure to "rough-up." If the hole is very irregular or large, baste it into as good shape as possible with a fine thread; it can be withdrawn after the work is completed more easily than a coarse one would be. A book cover or piece of pasteboard laid under the whole will enable one to bring the goods together smoothly and flatly. A small piece of pasteboard held under the rent while darning is as great a help as a darning ball is to the heel of a stocking.

If two or more colors, as in mixed goods, choose the predominating tint; or two or three of the most prominent colors, and use first a thread of one, then another. The most troublesome part is threading a needle with wool; but, fortunately, needle holes do not show in woollens as in silks, so one may use a very large-eyed needle. Weave in and out, "taking in" as deeply into the sound edges as is needed to make it firm; then weave across the other way if it does not seem strong. The ragged edges of a hole should not be trimmed for a darn, but weave the stitches over and under so as to hold down each torn thread. Always darn with the right side of the work upward, so as to see that the threads are held down.

## ODD THINGS IN THE MARKETS.

IT is the duty of every woman who keeps house to learn to be a good marketer, and to know all about food products, when certain things are in season, when and where to buy to the best advantage. It is only by industriously and conscientiously going through the markets that one learns what there is, and can always avoid a sameness in supplying one's table.

As a change once in a while from beef and mutton, visit a pork stand, where in tempting array will be found fitches of freshly cured bacon, so delicious sliced thin and broiled for breakfast, or so appetizing boiled with spinach; then there are pieces of spare rib that are very inexpensive, and when properly cooked make an excellent dinner dish. They may be broiled, roasted or fricaseed. Nice loins of corn-fed pork, neatly trimmed with the crackle all scored ready for roasting, only 14 cents a pound. Try one of these roasted with apple sauce—there is nothing better.

Pork tenderloins for 20 cents a pound, stuffed with bread crumbs, made savory with herbs and spices and roasted, served with hot slaw, or broiled and served with fried apples. These are old-fashioned dishes, but they are delicious.

On these same pork stands will be found Philadelphia scrapple at 10 cents a pound, nice country sausages from 13 to 20 cents a pound, smoked beef tongues, tripe and pigs' feet.

Next pay a visit to the delicatessen stand, which is always to be found in the large markets, and see what a lot of really desirable things are always on sale. There you will find smoked sturgeon for 25 cents a pound. Buy a piece of it, broil it for breakfast and serve it with a maitre d'hotel sauce. You might go the town over and you would find nothing better. Then there are blotters and Potomac herring at 45 cents a dozen, delicious broiled for breakfast. Nova Scotia salmon, just cured, is expensive, being as high as 75 cents a pound, but a pound of it is enough for a breakfast for five people. It is just an appetizer, and one cannot eat much of it. It should be broiled and served with a maitre d'hotel sauce.

Other things at the delicatessen stand which are well worth buying once in a while are Holland dill pickles. The largest and best may be had for 3 cents. Sauerkraut made by a reliable dealer in delicatessen is a positive luxury, and one of the most healthful of foods. It is only 10 cents a quart, and cooked it may be served as a vegetable, while uncooked it is an acceptable and excellent salad.

On the fish stands there are among the odd things oyster crabs and white bait, so delicious cooked together. Crab meat all prepared—all one has to do is to add seasoning and bread crumbs and place the meat in the shells and roast it, and then you have delicious deviled crabs. Terrapin stew in glass jars, only needing to be heated to be served for dinner or supper. Green turtle soup, also in glass jars ready for use. Shelled prawns, all prepared for salads. Crawfish, which make the prettiest decoration for salads or boiled fish in the world. Coddish tongues, so long a garded dish in Boston, now being largely introduced in New York. Frogs legs, and many sea and fresh water products not often served on the family table.

Capons are by long odds the best things in poultry, and will be for three or four weeks. With the exception of canvasback, mallard, brandt, ruddy and teal duck there is no game in the market worth buying.

other ingredients. Sprinkle a quarter of a pound of well cleaned English currants with flour. Roll them in the flour till they are well dusted with it; then put them in the bowl and stir them in with the mixture. Next add a pound and a quarter of sifted flour in which three heaping teaspoonfuls of baking powder have been mixed. Stir the flour in till the mixture is a soft dough. Then line the inside of two dropping pans with thin buttered paper. Drop the dough on the paper, with a spoon, in little mounds, a little distance apart. Stand the pans in a moderate oven and bake the jumbles fifteen minutes, or set them with a broom splint. If the dough does not stick they are done. As soon as done, lift each cake carefully out of the pan with a thin-bladed knife, and lay them one by one on a platter in which thin buttered paper has been laid. When cold, lay them in a stone crock with a layer of thin buttered paper between each layer of cakes.

Sugar Cookies. Cream together in a large earthen bowl two cups of granulated sugar and one heaping cupful of butter. After these ingredients have been beaten and stirred to a cream add one egg, beating it thoroughly through the sugar and butter. Next grate in a quarter of a nutmeg, and, if one likes, add also a level teaspoonful of caraway seeds. Stir the flavoring well through the other ingredients. Next gradually pour in a cupful of milk, with one hand stirring it, gently through the mixture, with a spoon in the other hand. Sift two and a half cupfuls of flour into another dish; stir through the flour three teaspoonfuls of baking powder. Next gradually stir this flour into the mixture prepared in the earthen bowl. If this amount of flour does not make a paste stiff enough to roll out, add a little more

flour. The paste, however, must be very soft. If made soft, the cookies lose that delicacy so desirable. When the board and rolling pin are properly floured, lightly sprinkle a little flour over the cookie dough, and after dipping your hands in the flour take the dough out of the bowl, lay it in the middle of the moulding board, and roll the whole mass to a very thin paste not over a quarter of an inch thick. Then dip the cutter in the flour and cut the cookies out and put them one by one, with a broad cake knife, into a large dripping pan, which has been lightly dusted with flour inside.

Bake the cookies in rather a quick oven, and watch them closely that they do not burn. When they are an even delicate russet color they are done. If you wish cookies to be crisp and snappy do not put them in a jar or box till they are quite dry after baking. These cookies, with caraway seeds, are called New Year's cookies.

Molasses cookies, made after the following recipe, are delicious, and there is nothing that children like better.

Put two cups of New Orleans molasses in a large bowl; add one cup of melted butter and three teaspoonfuls of bicarbonate of soda dissolved in a half cupful of hot water. Add two teaspoonfuls of ginger, a teaspoonful of ground cinnamon, a quarter of a teaspoonful of ground cloves and half a teaspoonful of ground mace. Add enough flour to make a light dough, just so it holds together to roll out. Put half the dough in the middle of the rolling board and roll out lightly to the thickness of half an inch. Flour the baking pan well. Cut the cookies out and put them in the pan, and bake them in a quick oven. When a rich brown they are done.

JULE DE RITHER.

disappointed in hearing it read to find the note of grim hatred continued to the very end. He himself made a tremendous impression toward the end of the poem by softened looks and voice and gestures, until the listening audience saw that all the dislike and prejudice had gradually died out between the two men—that their "opinion" of each other had been gradually modified as they passed through the deep



#### Clever Idea for a Window Bookcase

The window treatment shown in the drawing economizes space to perfection and also adds to the architectural effect of the room. The monotonous squareness of the average room is its greatest drawback to decorative treatment.

The model from which the drawing was made stands in a sunny south room, in which all the woodwork is painted in a dull tint of olive.

In this case all the shelves have been utilized for books, and the owner disdains any but free, open shelves; but were the space required for other things, silk curtains depended from brass rods, can easily be added. The stowaway places below are of inestimable value, as every housewife will perceive at a glance. Ornamental brass hinges and brass knobs make them a feature in the decorative as well as the useful side of the scheme. Against the window panes should hang the thinnest of curtains, that the light may not be shut out, and the broad cage can be put to a number of uses, according to need. Plants thrive to perfection, and are, perhaps, the most attractive objects that can be set upon it; but it can be made to do duty as a writing desk, and so serve any practical end.